

CARTE DU SOIR DINNER MENU

Premiers Plats Appetizers

<i>Foie Gras Poêlé aux Porto</i>	14.95
Fresh Foie Gras simmered in Butter and Portwine and served on Brioche Toast	
<i>Pâté de Canard</i>	8.25
Coarse Duck Paté, pits of Fresh Orange and Grand Marnier	
<i>Salade de Homard "Caesar"</i>	9.75
Caesar Salad with Morsels of Main Lobster	
<i>Saumon "Norwegien"</i>	12.50
Norwegian Grav Lax and Mustard Sauce	
<i>Moules Marinieres</i>	7.75
Steamed Mussels with White Wine, Shallots and Parsley	
<i>Aubergines Grillées à la Tomate et Chèvre</i>	6.95
Grilled Eggplants with a Coulis from Ripe Tomatoes and Goat Cheese	
<i>Salade Maison</i>	4.25
House salad of Garden Greens and Pumpkinseed Dressing	

Plats Principaux Entrees

<i>Poulet Fermier Rôtie</i>	13.95
Roasted Free Range Chicken, Pommes Frites and Organic Vegetables	
<i>Coq au Vin à la Bourguignonne</i>	14.25
Free Range Chicken sauted in Burgundy	
<i>Cassoulet de Castelnau</i>	13.75
Roasted Lamb and Porkloin, Andouilette Sausage in perfectly cooked White Beans	
<i>Canard à l'Orange</i>	15.50
Duck in a Grand Marnier flavored Orange Sauce, with Organic Garden Vegetables	
<i>Steak Frites</i>	14.50
Grilled 8 oz. Entrecote Steak and Pommes Frites	
<i>Assiette de Légumes Grillés</i>	9.75
Fresh Corn Polenta and Charbroiled Organic Vegetables with Smoked Tomato Sauce	
<i>Penne aux Tomates et Basilic</i>	9.50
Penne with Tomato and Basil Sauce	

Soupes Soups

<i>Soupe à l'Oignon Gratinée</i>	4.95
Onion Soup gratinated with Gruyère Cheese	
<i>Bisque de Homard</i>	6.25
Lobster Bisque with Island Rum from Martinique	

Poissons et Crustacés Seafood Specialties

<i>Bouillabaisse de Marseille</i>	19.95
A Fisherman's Special from the South of France	
<i>Homard "Thermidor"</i>	23.50
Lobster baked in a Cognac flavored Sauce Mornay	
<i>Loup de Mer grillé</i>	18.75
Charbroiled Seabass With Red Pepper and Olive Tapernade	
<i>Filet de Saumon Poêlé</i>	15.25
Salmon, Grilled Asparagus and Hand Pureed Potatoes	
<i>Crème de Moules</i>	9.25
Mussels in a Saffron flavored creamy White Wine Broth	

Prime Meat Specialties

We are proud to offer you the finest in premium beef. Dry aging is the only true form of beef aging. It results in unsurpassed tenderness with full flavor.

<i>Dry Aged Prime Sirloin</i>	25.50
With Organic Vegetables and Truffled Potatoes	
<i>Prime T-Bone Steak</i>	29.75
With Herbed Mustard and Hand Pureed Potatoes	
<i>Tournedos Rossini</i>	26.95
Petit Filet Mignons with Foie Gras	
<i>Chateaubriand</i>	52.75
20 oz of Prime Tenderloin with a Bouquet of Garden Vegetables and Maitre D' Hotel Butter and Truffled Potatoes (2 person min.)	

CARTE DU MIDI

LUNCH MENU

Premiers Plats et Salades

Appetizers and Salads

Salade Caesar "Le Petit Bistro" 9.50

Romaine Leaf, Grilled Chicken with Parmesan and Housemade Croutons

Salade de Homard "Caesar" 12.75

Cesaser Salad and Morsels of Main Lobster

Salade Niçoise 10.50

Tuna, Tomatoes, Gold Potatoes, Red Onions Olives, Boiled Egg, Green Beans, Anchovy in Vinegrette

Salade à la Facon du Chef 8.95

Fresh Garden Greens and Aplles, Grapefruit, Tomatoes and Avocados with Goat Cheese and a light Vinegrette

Salade Maison 7.75

Mesclun Salad with Tomatoes, Goat Cheese and Pumpkinseed Dressing

Plats Principaux

Bistro Specials

Poulet Fermier Rôtie 13.95

Roasted Free Range Chicken with Pommes Frites and Organic Garden Vegetables

Coq au Vin à la Bourguignonne 14.25

Free Range Chicken sauted in Burgundy

Steak Frites 14.50

Grilled 8 oz. Entrecote Steak with Pommes Frites

Saumon et Penne 12.50

Salmon and Penne in a Butter and Lemon Sauce

Crab Cakes "St. Louise" 8.95

With Corn Relish and Remoulade Sauce

Desserts

Assiette de Fromages 6.95

Plate of European Cheeses

Fines Pâtisseries 4.95

European Pastry

Glaces et Sorbets de Fruits 4.75

Natural Ice Cream and Sherbets

Tarte Tatin 5.50

Inverted Apple Tart

Macedoine de Fruits 4.50

Fresh Fruit Salad

Soupes

Soups

Soupe à l'Oignon Gratinée 4.95

Onion Soup gratinated with Gruyère Cheese

Bisque de Homard 6.25

Lobster Bisque with Island Rum from Martinique

Soupe du Jour 4.25

Sandwiches

Croque Monsieur 6.25

Grilled French Ham and Gruyère Cheese with Pommes Frites

Club "Le Petit Bistro" 8.95

Grilled Free Range Chicken Tomatoes Bacon and Lettuce with Home Made Mayonaise

Sandwich "Provencal" 7.95

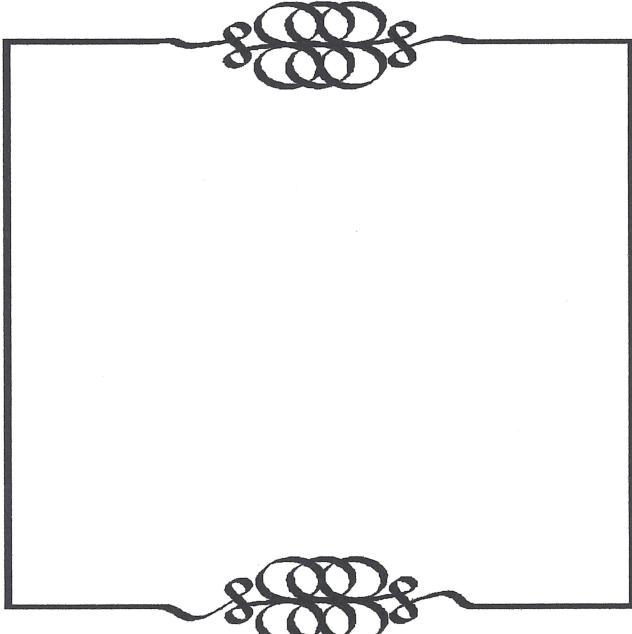
Grilled Eggplant,Zucchini and Squash on Focaccio Bread with Bernaise Sauce

Portobello Sandwich 8.50

Grilled Portobello,Zucchini and Eggplant on Focaccio Bread with Remoulade Sauce

Suggestion du Jour

Todays Special



CAFÉ - MENU

Served from 2.00 PM to 5.30 PM

Salad Niçoise 10.50

Tuna, Tomatoes, Gold Potatoes, Red Onions
Olives, Boiled Egg, Green Beans, Anchovy in Vinegrette

Croque Monsieur 6.25

Grilled French Ham and Gruyère Cheese
with Pommes Frites

Club "Le Petit Bistro" 8.95

Grilled Free Range Chicken
Tomatoes Bacon and Lettuce with Home Made Mayonaise

Sandwich "Prince Charly" 5.50

Ham, Chesse and Cucumbers with
Home made Mayonaise, an English Tradition
served at Windsor for Afternoon Teas

Soupe du Jour 4.25

Macedoine de Fruits 4.50

Fresh Fruit Salad

Fines Pâtisseries 4.95

European Pastry